

Savanha Sulanga Shiraz 2001

Hints of vanilla and spice carry through on the palate. Well-structured with a long satisfying finish.

variety : Shiraz | Shiraz

winery : Savanha

winemaker : Eleonor Hoogendijk

wine of origin :

analysis : alc : 14.35 % vol rs : 2.9 g/l pH : 3.91 ta : 5.0 g/l

pack : Bottle

in the vineyard : Area: Durbanville/Paarl

Soil: Hutton and Clovelly

Annual rainfall: 580 – 600mm

Av Summer Temp: 23°C

Av Winter Temp: 12°C

about the harvest: Harvest took place at the end of February. The grapes were hand-picked at 26°C and selected before de-stemming.

in the cellar : Cold maceration for 3-4 days at 12°C. Partly fermented in open fermenter with gentle pump-over twice a day. Grapes were fermented dry on skins with a short maceration period of 3-5 days. Pressed juice and free-run juice were kept separately and underwent malolactic fermentation.

30 % of Blend was matured for 8 months on wood staves.

